

Land's End ™

Special Event Planner

2018



Land's End Special Events

At Land's End, we aspire to create an event that exceeds your expectations. We will assist with every detail, helping you create a beautiful event and unique experience that is a true representation of your concept. Land's End Resort offers facilities suitable for groups of 20 to 200.

For larger parties, we suggest the Quarter Deck. This location overlooks Kachemak Bay and the Kenai Mountain Range. It provides a dramatic backdrop for any occasion.

If you are planning a smaller and more intimate event, the Chart Room Restaurant and the Harbor Room are ideal. The Chart Room Restaurant offers oceanfront charm with a spectacular view of the bay and inviting atmosphere. On a sunny summer day, your guests can enjoy our spacious beach front deck with a panoramic view of Kachemak Bay. The Harbor Room is a non-view private meeting room that is suited to small events or meetings.

The hotel has a great variety of rooms to accommodate any guest preference. Each room has its own unique feel, most with views of the ocean and a balcony to relax on after a busy day. For families or a team building experience rent one of our luxury ocean front lodges and find a home away from home. You may also wind down in our ocean front hot tub or indoor pool and sauna.



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Event Space & Equipment Rental

Event Space	Event Space Capacities			Pricing	
	Banquet Seats per person	Reception Seating for 80%	Theatre/Class	May – Sept.	Oct. – April
Quarter Deck 2900 sq. ft.	180	200	215	\$1,100	\$550
Harbor Room 925 sq. ft.	40	50	50	\$325	\$175
Glass Room (Chart Room) 1000 sq. ft. (5 hour rental)	40	60	60	\$5,000	\$1,000
Luxury Beachfront Lodge 1, 2, or 3 Bedroom with Kitchen	4-15	6-18	N/A	Inquire	Inquire
Room Set Up & Break Down				\$100	\$100

Equipment Rental

Projectors

Projector	\$40
Portable Screen	\$20
Laser Pointer	\$5

Audio

Teleconference Phone	\$25
Wireless Microphone	\$15

Presentation Aids

Flip Chart Pad	\$20
White Board	\$15
Markers	\$5
Dry Erase Markers	\$10
Pens/Pencils	\$10
Portable Podium (w/mic & amp)	\$20
Regular Podium	\$10
Cork Board	\$10
Easel	\$10
Coat Rack	Included with room rental

Linens

Tablecloths:	
White Linen	Included with room rental
Cream Rounds (40)	Included with room rental
Cream Rectangle (35)	Included with room rental
Custom Color Cloths	\$5 each
Beige Napkins	Included with room rental
Custom Color Napkins	\$1 each
Chair Covers:	\$3 each
Matte (60), Satin (90), Fitted (150)	

Tables

Round 5' diameter (30)	Included with room rental
Rectangles 2' x 8' (34)	Included with room rental
Rectangles 3' X 8' (7)	Included with room rental

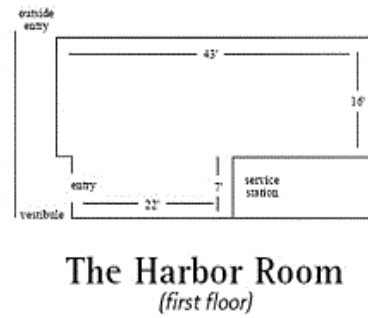
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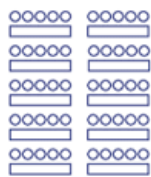


Room Diagrams and Configurations

Room Layouts



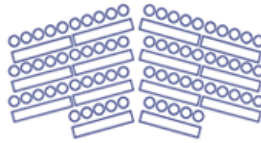
Meeting Room Layouts



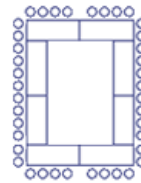
Classroom Style



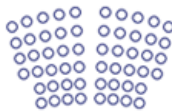
Conference Style



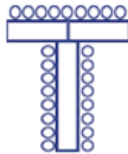
Herringbone Classroom Style



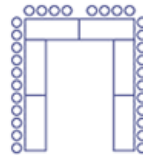
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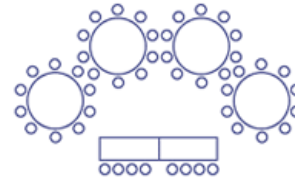
Theater Style



T-Shape



U-Shape



Banquet Style

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Catering Menu~Breakfast

Breakfasts are buffet style and will be served by Land's End staff. Please choose from the following options or let us know if you'd like to consult with our chef to build your own custom menu.

Breakfast #1	Per Person
continental: assorted pastry (cinnamon rolls, scones, muffins), sliced fruit Comes with standard beverage service of coffee, decaf, tea & water.	\$12.00
Breakfast #2 scrambled eggs, bacon, English muffins, home fries Comes with standard beverage service of coffee, decaf, tea & water.	\$14.00
Breakfast #3 scrambled eggs, bacon, French toast (choose classic or blueberry cream cheese), fruit, home fries Comes with standard beverage service of coffee, decaf, tea & water.	\$17.00
Breakfast #4 spinach frittata, bacon, sausage, ham, English muffin, fruit, home fries Comes with standard beverage service of coffee, decaf, tea & water.	\$19.00
Breakfast #5 classic eggs benedict, home fries, fruit Comes with standard beverage service of coffee, decaf, tea & water.	\$18.00

Beverages~Snacks~Desserts

<u>Beverages</u>	<u>Portion</u>
Standard Beverage Service – regular coffee, decaf, tea varieties, & ice water	\$3.00(per person)
Soft Drinks & Bottled Water – Coke, Diet Coke, Sprite, or Bottled Water	\$2.50(per drink)
Orange or Tomato Juice (1/2 gallon pitcher = 6, 10 oz servings)	\$8.00(pitcher)
Cranberry or Apple Juice (1/2 gallon pitcher = 6, 10 oz servings)	\$13.00(pitcher)
Fruit Punch	\$15.00(gallon)
Ice Tea & Lemonade	\$8.00(gallon)
 <u>Snacks</u>	 <u>Portion</u>
Brownies	\$18(dozen)
Cinnamon Rolls, Scones or Croissants	\$24(dozen)
Assorted Cookies	\$12(dozen)
Assorted Muffins	\$18(dozen)
Fruit Basket – apples, oranges & bananas	\$40(serves 10)
Sliced Fruit	\$5.00(4.5 oz.)
Snack Basket – an assortment of individual snacks	\$2.00(per piece)
 <u>Desserts</u>	 <u>Portion</u>
Basic Desserts	\$5.00
Carrot Cake, New York Style Cheesecake, Chocolate Cake	(slice or serving)
Decadent Desserts	\$7.00
Chocolate Layer Mousse Cake, Mixed Berry Cream Cheese Pie, Chocolate Coconut Pecan Pie, White Chocolate Lemon Mousse Torte, Flourless Chocolate Cake	(slice or serving)

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Catering Menu~Casual Lunches

Casual lunches are buffet style and will be served by Land's End staff. Choose from an option below or let us know if you'd like to consult with our chef to build your own custom menu.

Soup & Sandwich combo

\$14/per person

Choose a soup:

**Clam Chowder
Broccoli Cheddar
Chicken Noodle
Beef Chili -onion, cheddar**

Choose a sandwich style -Tortilla wrap or submarine sandwich:

**Classic Turkey
Smoked Salmon
Spinach Goat Cheese
Ham & Swiss
Turkey & Swiss
Italian
Club -turkey, ham, & provolone
Roast Beef & Cheddar**

Wraps & subs are prepared with lettuce & tomato
Mayonnaise, mustard, and red onion on the side

To-Go Box Lunch:

\$14.50/per person

Includes your choice of one of the wraps or subs listed above, bag of chips, two cookies, mayonnaise & mustard and your choice of beverage: Coke, Diet Coke, Sprite, or bottled water.

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Catering Menu~Lunch & Dinner Entrees

All food will be served to guests by Land's End staff. Design your meal one of two ways: Buffet or Plated. Choose from an option below or let us know if you'd like to consult with our chef to build your own custom menu.

Buffet: Build your own buffet by the pan.

Plated: Purchase food per portion, have your guests choose ahead of time or make a special menu.

A la Carte Entrées

	Pan	Plated
Halibut Iliamna -crab-artichoke-parmesan crust (5 or 7 oz. portions)	\$MP	\$MP*
Sockeye Salmon -mustard dill sauce, 7 oz portion	\$MP	\$MP*
Cajun Shrimp -bowtie pasta, spicy sauce	\$300(20)	\$20.00
Prime Rib -slow roasted, au jus, horseradish, 10 oz portion	\$500(20)	\$25.00*
Rosemary Garlic Chicken -quartered (breast/wing, leg/thigh) olive oil, rosemary & garlic (GF)	\$300(20)	\$20.00*
Fried Tortellini -alfredo sauce, garlic bread	\$200(20)	\$15.00
Meatballs -marinara, cappolini noodles, garlic bread	\$320(20)	\$18.00
Vegetable Lasagna -spinach, garlic bread, 8 oz portions (V)	\$208(16)	\$13.00
Lasagna -ground beef, marinara, ricotta, mozzarella, parmesan, garlic bread	\$200(16)	\$13.50

Starches

Potatoes:

Roasted Fingerling
(4 oz. portion)

Pan **Portion**
\$100 (30) \$4.00

Mashed
(5 oz. portion)

\$100 (30) \$4.00

Rice Pilaf
(5 oz. portion)

\$90 (30) \$3.00

Au Gratin
(5 oz. portion)

\$165 (30) \$6.00

Vegetables

Seasonal Vegetable Mix
(4 oz. portion)

Pan **Portion**
\$100 (30) \$4.00

Asparagus
(4 oz. portion)

\$150 (30) \$6.00

Steamed Broccolini
(4 oz. portion)

\$150(30) \$6.00

Kale & Swiss Chard sauté
(4 oz. portion)

\$100 (30) \$4.00

**These plated entrees are served with roasted fingerling potatoes and freshly steamed seasonal vegetables.
Substituting your vegetables or starches on plated meals require custom pricing.*

Side Salads

House Salad -grape tomatoes, shredded carrot, shredded cheddar jack cheese, croutons

Buffet **Plated**
\$4.00 \$5.00

Dressing Choices -sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, lemon honey vinaigrette, balsamic vinaigrette

Caesar Salad -romaine, grated parmesan cheese, croutons, Caesar dressing

\$6.00 \$7.00

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Catering Menu~Appetizers

Served buffet or plated. All food will be served to guests by Land's End staff. Choose from options below or let us know if you'd like to consult with our chef to build your own custom menu.

Buffet: Build your own appetizer buffet **Plated:** Added as one of the first courses to any meal.

<u>Hors d'oeuvres</u>	Pan	Per Piece
Stuffed mushroom -crab	\$125.00	\$2.50
Crostini -smoked salmon, micro greens, balsamic reduction	\$125.00	\$2.50
-herbed goat cheese, micro greens, balsamic reduction	\$100.00	\$2.00
-Elk carpaccio, micro greens, chipotle aioli	\$125.00	\$2.50
Puff Pastry Pockets -smoked salmon, brie	\$150.00	\$3.00
-crab, cream cheese	\$150.00	\$3.00
Cucumber slices goat cheese, roasted red pepper tapenade, balsamic reduction	\$100.00	\$2.00
Mini crab cake tartar sauce, dill	\$150.00	\$3.00
Eggroll -vegetable, toasted sesame ginger dipping sauce	\$96.00	\$2.00
-southwestern chicken, chipotle aioli	\$120.00	\$2.50
Tamales -chicken, green chili, cheese, lime crema	\$150.00	\$3.00
-shrimp, jalapeno, cotija cheese, pineapple coulis	\$150.00	\$3.00
Shumai Chicken Dim Sum -sesame soy dipping sauce	\$75.00	\$2.50

<u>Platters</u>	Platter
Baked Crab & Artichoke -served with house made bread	\$250(40)
Shrimp cocktail house made cocktail sauce, lemon	\$100(50)
Satay 50 pieces per platter	
-chicken sesame, toasted sesame	\$150(50)
-steak, cilantro garlic, chipotle aioli	\$200(50)
-shrimp, cilantro lime, pineapple coulis	\$200(50)
Pinwheels 50 per platter	
-smoked salmon, cream cheese, micro greens, onion	\$100(50)
-southwest chicken, micro greens, chipotle aioli, onion	\$100(50)
-classic turkey, lettuce, tomato, onion, mayonnaise, mustard	\$160(50)
-goat cheese, lettuce, onion, roasted red bell pepper	\$75(50)
Crudité –assorted fresh vegetables, buttermilk garlic dressing (GF,V)	\$50
Fruit Tray –mixture of seasonal fruit served as a mixed fruit salad or on skewers (GF,V)	\$75
Cheese -brie, goat, swiss, smoked gouda, blue	\$200(40)
Basic meat & cheese -roast beef, turkey, ham, cheddar, swiss	\$200(40)
Deluxe meat & cheese -prosciutto, salami, brie, goat, blue	\$250(40)
In House Smoked King Salmon -baked puff pastry brie, fresh crostini	\$MP

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Salads -prepared with mayonnaise

King Crab Pasta –farfalle, bell pepper, celery, green onion

Southwestern Chicken -cilantro, bell pepper, red onion, pine nuts

Broccoli -bacon, raisins, almonds

Smoked Mozzarella -penne pasta, spinach, roasted tomato

20 4oz. portions

\$150

\$125

\$100

\$125

Wings

Sticky – honey-sambal BBQ sauce, celery, blue cheese crumbles

Traditional Buffalo – celery, blue cheese crumbles

\$175/10 pounds

(10 pounds serves 20
guests, 5 wings per)

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Catering Menu~Special Event Mobile Bar

Mobile Bar - Hosted or Non-Hosted: **Hosted:** Host pays for all alcoholic beverages ordered by their guests or set a dollar limit (if any) on bar beverage sales. **Non-Hosted:** Host's individual guests pay on their own for all bar beverage sales. Hosted/Non-Hosted can be combined. Minimums apply for setup of mobile bar.

Special requests for alcohol that we do not carry must be made in advance. All beverage selections and quantities for Mobile Bar must be confirmed 2 weeks prior to your event.

Cocktails & Liquors

Monarch products are used for our Standard Liquor Drinks and they are typically \$5.00 each. Call Liquors can range \$6-\$8 each. Top Shelf Liquors can range \$8-\$14 each.

Beer

Kegs

Homer Brewing's Broken Birch Bitter and Red Knot Scottish Ale are available in 5.5-gallon kegs (which pours approx. 40, 12 oz. beers). Kenai River Blond is available in a 15-gallon keg (which pours approx. 115, 12 oz. beers). All kegs are sold RETAIL (by the glass), not wholesale (by the keg), at \$5 per glass. If you would like a keg which is not listed here below, we can arrange for special orders but the keg will be charged in full, at the glass price.

Bottles

Guinness Draught	\$6.50	Blue Moon	\$5.50
Widmer Hefeweizen	\$5.50	Michelob Ultra	\$5.00
Black Butte Porter	\$5.50	Bud Lite	\$5.00
Corona	\$5.50	Coors Light	\$5.00
Stella Artois	\$5.50	Beck's N/A	\$5.00
Alaskan IPA	\$5.50	Angry Orchard Hard Cider	\$5.00
Alaskan Amber	\$5.50	Pabst Blue Ribbon	\$4.00
Alaskan Kolsch	\$5.50		

If you would like any beer or wine that is not in our selection listed here, we can special order it for you. It will be charged to you by the case. Special orders require at least 2 week notice to assure delivery prior to your event.

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Wine List

Merlot

Red Diamond Washington	\$24
C Smith "The Velvet Devil" Washington	\$31
Wild Horse Central Coast	\$35
Frog's Leap Napa Valley	\$86

Cabernet Sauvignon

Fat Bastard France	\$24
Dry Creek Sonoma Valley	\$45
Ravage California	\$33
Joel Gott 815 California	\$37
Silver Oak Alexander Valley	\$109

Pinot Noir

Union Wine Underwood Oregon	\$24
Angeline Sonoma County	\$32
Cartlidge & Browne California	\$33
Edna Valley Vineyard Central Coast	\$45
Hahn Central Coast California	\$45
Domaine Drouhin Dundee Hills	\$75

Malbec

Andeluna 1300 Malbec Argentina	\$24
Terrazas "Altos del Plata" Mendoza	\$33
MAAL Biutiful Argentina	\$47

Shiraz

Michael David "Petite/Petite" Lodi	\$43
JBarry "Lodge Hill Vineyard" Clare Valley	\$49

Other Reds

7 Moons Red Blend California	\$39
Hahn GSM Blend Central Coast	\$34

Rose

Simi Dry Rose Sonoma County	\$31
Meiomi Sonoma County	

Chardonnay

Barnard Griffin Columbia Valley	\$24
Alexander Valley Sonoma	\$38
Meiomi California	\$30
Adelsheim Willamette Valley Oregon	\$42
Decoy Sonoma Valley	\$49
Grgich Hills Napa Valley	\$49
Januik Cold Creek Columbia Valley	\$65

Pinot Grigio

Stellina di Notte IGT Delle Venezie	\$24
Hahn Central Coast California	\$24
A to Z Oregon	\$39
Elk Cove Willamette Valley Oregon	\$42

Sauvignon Blanc

Joel Gott Napa Valley California	\$24
Chasing Venus Marlborough New Zealand	\$36
Twomey Napa Valley California	\$55

Other Whites

Salmon Creek White Zinfandel CA	\$24
Charles Smith Kung Fu Girl Riesling WA	\$24
Bear Creek Strawberry Rhubarb	\$30
Tilia Torrontes Mendoza Argentina	\$30
Pine Ridge Chenin Blanc/Viognier CA	\$27
Dry Creek Flume Blanc Sonoma Valley	\$32

Sparkling

La Marca Prosecco Italy	\$24
Codorniu Brut Cava Clasico Cava Spain	\$24
Gruet Brut Sparkling New Mexico	\$33
Zardetto Prosecco Brut Prosecco Italy	\$38
Argyle Brut Willamette Valley Oregon	\$55
Veuve Clicquot Brut Yellow Label France	\$85
Louis Roederer Brut Rose Sparkling Wine Champagne France	\$145

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